

RANGE MATCH
SINGLE DECK and
DOUBLE OVENS

IMPERIAL®

Model Numbers

IR-36-LB
 IR-36 LB-C
 IR-36-DS
 IR-36-DS-C
 IR-36-DS-CC



Linear burner for even heating throughout the oven cavity.



Accommodate sheet pans front-to-back and side-to-side.



Convection oven cooks faster with less shrinkage.



IR-36-LB shown



IR-36-DS shown

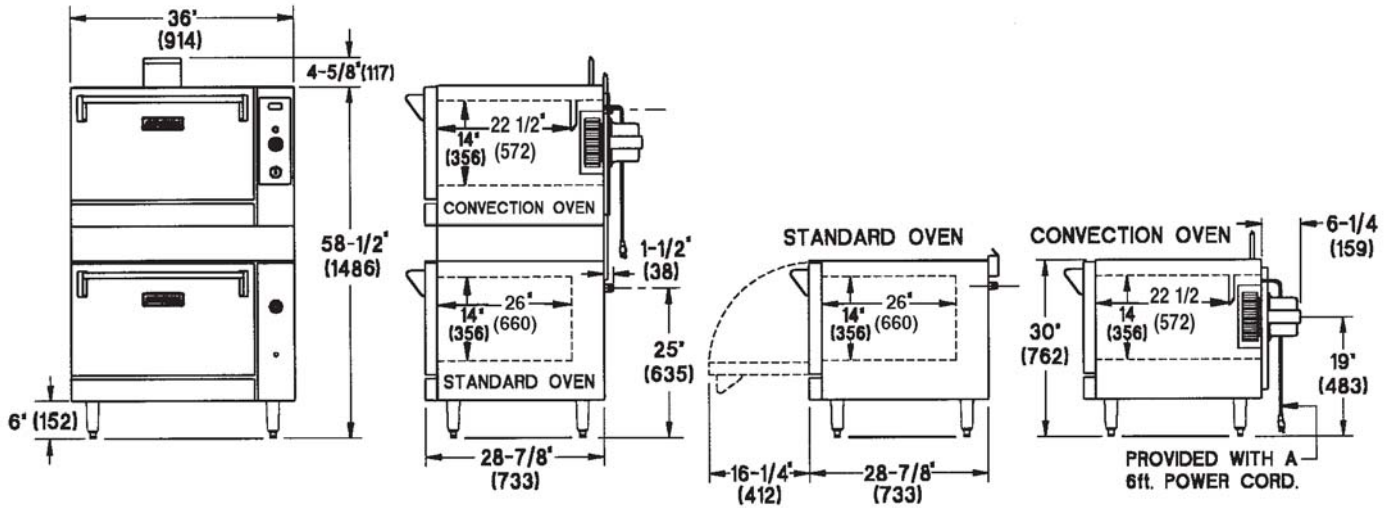
STANDARD CHEF DEPTH OVEN - Linear burner provides even heating throughout the 35,000 BTU (10 KW) oven.

- Unique burner baffle distributes heat flow to provide even temperatures throughout the oven cavity.
- Exclusive heat deflector reflects heat into the oven, not the floor.
- 100% safety pilot.
- Interior is 26-1/2" w x 26" d x 14" h (673 w x 660 d x 356 h mm).
- Accommodates 18" x 26" (457 x 660) sheet pans left-to-right and front-to-back.
- Porcelainized sides, rear, deck and door lining for easy cleaning.
- Heavy duty door hinge.
- Stamped inner door liner provides extra strength while optimizing heat retention.
- One chrome oven rack.



CONVECTION OVEN - 30,000 BTU/hr. (9 KW) convection oven.

- 1/4 hp blower motor ensures that products cook quickly and evenly with less shrinkage.
- Convection oven interior dimensions 26-1/2" w x 22-1/2" d x 14" h (673 x 572 x 356 mm).
- Three position switch for cooking or cool down. Fan shuts off automatically when door is open.
- Porcelainized sides, rear, deck and door lining for easy cleaning.
- Heavy duty door hinge.
- Three chrome oven racks.





SINGLE and DOUBLE DECK OVENS

TOP	MODEL	DESCRIPTION	GAS OUTPUT BTU	SHIP WEIGHT (KW)	(KG)	LBS
SINGLE DECK OVENS						
	IR-36-LB	(1) Standard Oven	35,000	(10)	(186)	410
	IR-36-LB-C	(1) Convection Oven	30,000	(9)	(204)	480
DOUBLE DECK OVENS						
	IR-36-DS	(2) Standard Ovens	70,000	(21)	(375)	825
	IR-36-DS-C	(1) Standard Oven and (1) Convection Oven	65,000	(19)	(392)	865
	IR-36-DS-CC	(2) Convection Ovens	60,000	(17)	(410)	905

Measurements in () are metric equivalents.

NOTES

- "LB" specifies Single Deck Oven
- "DS" specifies Standard Ovens Stacked
- "C" specifies (1) 26-1/2" (673 mm) Convection Oven
- "CC" specifies (2) 26-1/2" (673 mm) Convection Ovens Stacked
- "DS-C" specifies (1) 26-1/2" (673 mm) Standard Oven and (1) Convection Oven Stacked

EXTERIOR

- Stainless steel front, top and sides
- Welded and polished stainless steel seams
- 6" (152 mm) heavy duty legs with adjustable feet
- One year parts and labor warranty

DIMENSIONS	CRATED DIMENSIONS
SINGLE DECK OVENS	
36" w x 28-7/8" d x 30" h (914 x 733 x 762 mm)	38-1/2" w x 39" d x 29" h (978 x 734 x 1575 mm)
DOUBLE DECK OVENS	
36" w x 28-7/8" d x 58-1/2" h (914 x 733 x 1486 mm)	38-1/2" w x 39" d x 62" h (978 x 991 x 1575 mm)

MANIFOLD PRESSURE		MANIFOLD SIZE
NATURAL GAS	PROPANE GAS	
5.0" W.C.	10.0" W.C.	3/4"

Specify elevation, if over 2,000 ft.

CLEARANCE REQUIREMENTS

For use only on non-combustible floors. Legs or casters are required for non-combustible floors; or 2" (51 mm) overhang is required when curb mounted. Provide 0" clearance from non-combustible surfaces and 8" (203 mm) from combustible surfaces.

OPTIONS AND ACCESSORIES

- Extra chrome racks
- Gas shut off valve, 3/4" N.P.T.
- Quick disconnect and flexible gas hose, 3/4" N.P.T.
- 6" (152 mm) casters

